

R coffee milk stout 2023

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **38**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (68%)	87 %	4
Grain	Jęczmień palony	0.35 kg (9.5%)	60 %	985
Grain	Płatki owsiane	0.25 kg (6.8%)	70 %	3
Grain	Monachijski	0.3 kg (8.2%)	85 %	16
Grain	Carafa III	0.125 kg (3.4%)	75 %	1034
Sugar	Milk Sugar (Lactose) R	0.15 kg (4.1%)	82 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	17 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	10 g	Boil	0 min